

# ICE CREAM SCORESHEET

4-H/FFA DAIRY FOODS CONTEST (Sr 4-H and Jr Consumer Divisions)

4-H 656  
REV 6/2013



**SCORE**

POSSIBLE SCORE +54 Max.

In the sample column, write an (X) beside the flavor and body and texture defect(s) that are present. **Mark up to 2 defects.**

BODY & TEXTURE DEFECTS	S	D	P	SAMPLE NUMBER					
				1	2	3	4	5	6
Coarse/Icy	4	2	1						
Crumbly	4	3	1						
Fluffy	3	2	1						
Gummy	4	2	1						
Sandy	2	1	-						
Soggy	4	3	2						
Weak	4	2	1						
No defect									

**KEY AND SCORING**

X = Presence of defect

+1 point for each defect identified

FLAVOR DEFECTS	S	D	P	SAMPLE NUMBER					
				1	2	3	4	5	6
Cooked	9	7	5						
Lacks flavoring	9	8	7						
Too high flavor	9	8	7						
Unnatural flavor	8	6	4						
High acid	4	2	1						
Lacks fine flavor	9	8	7						
Lacks freshness	8	7	6						
Metallic	6	4	2						
Old ingredients	6	4	2						
Oxidized	6	4	1						
Rancid	4	2	-						
Salty	8	7	5						
Storage	7	6	4						
Lacks sweetness	9	8	7						
Syrup flavor	9	7	5						
Too sweet	9	8	7						
No defect									

**KEY AND SCORING**

X = Presence of defect

+2 points for each defect identified

**NOTE:** The lower the number, the more objectionable the defect (10 = no defect, 1 = unusable quality).

In each sample column, write (S), (D) or (P) indicating the intensity of the most objectionable flavor defect and body/texture defect.

	SAMPLE NUMBER					
	1	2	3	4	5	6
Body & Texture Intensity						
Flavor Intensity						

**KEY AND SCORING**

S = Slight defect  
D = Definite defect  
P = Pronounced defect  
N = No Defect

+3 points for each intensity that is correct